



# Pork Spaghetti Bolognese

with Fresh Salad

Quick 25 Minutes



**CUSTOM RECIPE**

This is a Custom Recipe. If you chose to swap your protein, simply follow the instructions on the back of this card and you're set.

Happy cooking!

- Ground Pork
- Ground Beef**
- Garlic Puree
- Aromatics Blend
- Thyme
- Marinara Sauce
- Chicken Broth Concentrate
- Spaghetti
- Parmesan Cheese, shredded
- Spring Mix
- Red Wine Vinegar
- Cream

HELLO THYME

*This woody herb packs a fragrant and savoury punch!*

## Start here

- Before starting, wash and dry all produce.

Measurements within steps **1 tbsp** (2 tbsp) **oil**  
2 person 4 person Ingredient

## Bust out

Colander, measuring spoons, large bowl, measuring cups, large pot, large non-stick pan

## Ingredients

	2 Person	4 Person
Ground Pork	250 g	500 g
Ground Beef	250 g	500 g
Garlic Puree	2 tbsp	4 tbsp
Aromatics Blend	113 g	227 g
Thyme	7 g	7 g
Marinara Sauce	½ cup	1 cup
Chicken Broth Concentrate	1	2
Spaghetti	170 g	340 g
Parmesan Cheese, shredded	¼ cup	½ cup
Spring Mix	56 g	113 g
Red Wine Vinegar	1 tbsp	2 tbsp
Cream	56 ml	113 ml
Unsalted Butter*	2 tbsp	4 tbsp
Sugar*	1 tsp	2 tsp
Oil*		
Salt and Pepper*		

\* Pantry items

\*\* Cook to a minimum internal temperature of 74°C/165°F.

## Allergens

Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

## Contact

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## 1 Prep

- Add **10 cups water** and **2 tsp salt** to a large pot (use same for 4 ppl). Cover and bring to a boil over high heat.
- Meanwhile, strip **thyme leaves** from stems, then roughly chop.



## 4 Finish Bolognese sauce

- Add **thyme**, **marinara sauce**, **broth concentrate**, **reserved pasta water** and **cream** to the pan with **pork**.
- Bring to a boil.
- Once boiling, reduce heat to medium. Cook, stirring occasionally, until **sauce** thickens slightly, 8-10 min.



## 2 Cook spaghetti

- Add **spaghetti** to the **boiling water**. Cook uncovered, stirring occasionally, until tender, 10-12 min.
- Reserve **½ cup** (1 cup) **pasta water**, then drain and return **spaghetti** to the same pot, off heat.



## 5 Make salad

- Meanwhile, combine **vinegar**, **1 tsp** (2 tsp) **sugar** and **1 tbsp** (2 tbsp) **oil** in a large bowl.
- Add **spring mix**. Season with **salt** and **pepper**, then toss to coat.



## 3 Start Bolognese sauce

- Meanwhile, heat a large non-stick pan over medium-high heat.
- When hot, add **2 tbsp** (4 tbsp) **butter**, then **aromatics blend**, **garlic puree** and **pork**. Season with **salt** and **pepper**.
- Cook, breaking up **pork** into small pieces, until no pink remains, 4-5 min.\*\*

If you've opted to get **beef**, cook it in the same way the recipe instructs you to cook the **pork**.



## 6 Finish and serve

- Add **Bolognese sauce** to the pot with **spaghetti**, then toss to coat.
- Divide **spaghetti Bolognese** and **salad** between plates.
- Sprinkle **Parmesan** over top.

## Dinner Solved!